

Make your own Easter biscuits!

These biscuits are easy to make and can be customised with different flavours and decoration. We just went for plain vanilla waves and wheels, but you could add lemon zest, chopped almonds, jam or chocolate chips for a bit more excitement, and cut them into any shape you like!



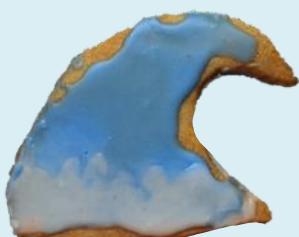
Ingredients

Biscuit dough

- 250g unsalted butter, softened
- 140g caster sugar
- 1 egg yolk
- 300g plain flour
- 2 tsp vanilla extract

Decoration (optional)

- 125g approx. icing sugar (per colour)
- 15ml approx. warm water (per colour)
- Food colouring of choice
- Chocolate drops



Method

Biscuits

- 1.** Cut the butter into little pieces and mix it roughly with the sugar in a large bowl.
- 2.** Add the vanilla extract and egg yolk, then whisk until creamy. This is easiest with an electric whisk, but can be done using a fork – it just takes much longer!
- 3.** Sift in the flour and mix together to form a dough. Use your hands to press the mixture into a smooth ball.
- 4.** Wrap the ball of dough in cling film or place in a tub and leave to chill in the fridge for about an hour.
- 5.** Pre-heat the oven to around 180°C.
- 6.** Roll out the chilled dough onto a floured surface so it is about 3mm thick.
- 7.** Use a biscuit cutter and/or knife to create your biscuit shapes. (A cup or similar item can be used if you don't have a biscuit cutter!) If you're doing a complicated shape, try drawing it on baking paper and cutting it out first, then use this as a template.
- 8.** Carefully transfer your biscuits onto a baking tray lined with baking paper and **bake for 10-15 minutes**, until crisp and slightly golden.
- 9.** Remove from the oven and **leave to cool**.



(thank you to BBC Good Food and Sainsbury's for the guidance on this recipe)

Decoration

This is really up to you! Below are instructions for waves and wheels like ours:

- 1.** Sift icing sugar into a bowl and gradually stir in warm water to create a thick mixture.
- 2.** Add a drop of blue food colouring and stir until colour changes.
- 3.** Use a spoon to drizzle the icing onto the waves.
- 4.** To make some waves a darker shade of blue, simply stir in more drops of food colouring.
- 5.** Mix another batch of white (non-coloured) icing as in step 1. Once the blue icing has set, drizzle a little white on the bottom of each wave, to create the appearance of foam.
- 6.** Use the leftover white icing as glue to add chocolate drops to the wheels, representing the nuts and bolts of a water wheel!
- 7.** Dip some wheels into leftover blue icing to represent the water flowing underneath!

